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No poultry slaughterhouse site shall be approved, nor shall any application for an approval of site in any borough of the city of New York be granted when the said proposed site, measured in the most direct line, is within 200 feet of an inhabited dwelling, tenement house, factory, office building, church, hospital, public or private school or other institution of learning.

In the borough of Manhattan no site shall be approved when at a greater distance from the water front than 200 feet, except in (1) the locality bounded by West Thirty-ninth Street, North River, West Forty-first Street, and Eleventh Avenue; (2) the locality bounded by East Ninetieth Street, East River, East One hundred and eleventh Street and Second Avenue; (3) the locality bounded by Jefferson Street, East Broadway, Roosevelt Street, and East River, where sites may be approved when at a distance greater than 200 feet from the water front.

In the borough of Brooklyn no site shall be approved when at a greater distance from the water front than 200 feet, except in (1) the locality bounded by Broadway, Union Avenue, Montrose Avenue, Bogart Avenue, Flushing Avenue; (2) the locality bounded by East New York Avenue, Rockaway Avenue, Vienna Avenue, and Pennsylvania Avenue, where sites may be approved when at a distance greater than 200 feet from the water front.

Sausage Factories—Smoking and Preserving Meats—Sanitary Regulation. (Reg. Bd. of H., Feb. 10, 1913.)

Resolved, That the rules and regulations for the conduct of sausage manufactories and establishments for smoking and preserving meats, adopted by the board of health February 20, 1912, be and the same are hereby rescinded.

Resolved, That the following rules and regulations for the conduct of sausage manufactories and establishments for smoking and preserving meats be and the same are hereby adopted, to take effect immediately:

1. Any meat or meat-food products sold under the name of sausage or sausage meat shall correspond to the following definition:

Definition.—For the purposes of these rules and regulations, sausage or sausagemeat shall be held to be a comminuted meat from cattle or swine, or a mixture of such meats, either fresh, salted, pickled, or smoked, with or without added salt and spices, and with or without the addition of edible animal fats, blood, and sugar.

2. All animal tissues used as containers, such as casings or stomachs, must be clean and sound, and impart to the contents no other substance than salt.

3. Each applicant for a permit to manufacture sausages and smoked and preserved meats shall file with his application a statement showing all materials and foodstuffs used or intended to be used in such manufacture, together with the source or sources from which the same were or are to be obtained, and shall, whenever required by the board of health or the sanitary superintendent, furnish further statements giving like information.

Equipment.—4. The floors of meat-canning rooms, curing cellars, boning rooms, meat-chopping rooms, or other rooms where water is used in connection with the operations, shall be of cement, properly graded to sewer-connected drains.

5. The walls and ceilings of compartments in which edible products are prepared or stored shall be of smooth cement, enameled tile, enameled brick, or other smooth, hard substance that can be kept clean and sanitary.

6. Tables and other equipments must be made of smooth, hard material, so constructed that they can be kept clean and sanitary. When the tops of tables are made of wood (which must be hard wood) they must be so constructed that they can be easily taken apart to admit of cleaning at the end of each day's work.

7. Rooms in which artificial illumination is required, or any portion of which is below the level of the ground, shall not be used for the preparation of meats unless a

permit shall be separately issued therefor by the board of health. Such room or rooms must be adequately ventilated.

8. An adequate supply of hot water must be furnished at all times. Hose connections for hot water must be provided in such rooms.

9. Toilet and toilet rooms must be provided, located, equipped, and adequately ventilated. Wash basins must be provided, located, and properly equipped. There must be a sufficient supply of clean individual towels.

10. Meat shall not be placed directly on the floor, but must be placed on a rack or in a suitable container. All racks on which meat is laid or hung shall be made of smooth, hard material, constructed so that they can be removed for cleaning. Floor racks must be at least 6 inches high.

11. Signs prohibiting expectorating are to be posted throughout the establishment, and a sufficient number of cuspidors must be provided.

12. Pickling vats must be constructed of cement or other smooth, hard substances that can be kept clean, inoffensive, and sanitary. Wooden vats must be elevated at least 6 inches from the floor.

13. All water and ice used on the premises shall be clean and uncontaminated.

Methods.—14. The floors, side walls, and ceilings shall be maintained in a clean condition at all times.

15. All windows and doors shall be properly screened to prevent the entrance of flies. The premises shall be kept free from rats, mice, and other vermin at all times.

16. All machinery, containers, and utensils must be cleaned at least once each day with hot water and soap or suitable washing powder.

17. The workmen shall be required to change their street clothing, and to wear while at work clean washable outer clothing, and such outer clothing is to be worn only in the establishment.

18. All meat that falls on the floor shall be immediately condemned and tanked.

19. The use of lungs and cows' udders for making sausages or other meat food products is prohibited.

20. All equipment, such as presses and coolers, must be covered when not in use.

21. The working over of sausages is prohibited.

22. The use of coloring matter is prohibited.

23. Only common salt, sugar, saltpeter (except Chili saltpeter), pure spices, vinegar, and wood smoke may be used as preservatives.

24. The use of brine more than once is prohibited unless it be sterilized after each use.

Meat—Cooling After Killing Required—Removal of Entrails. (Reg. Bd. of H., Feb. 10, 1913.)

Resolved, That section 45 of the sanitary code of the department of health be, and the same is hereby, amended so as to read as follows:

SEC. 45. No meat or dead animal above the size of a rabbit shall be taken to any public or private market to be sold for human food until the same shall have been fully cooled after killing, nor until the entrails and feet (except of poultry and game and except the feet of swine) shall have been removed.

Garbage, Ashes, and Rubbish—Care and Disposal of.—(Reg. Bd. of H., Dec. 9, 1913.)

Resolved, That section 108 of the sanitary code be, and the same is hereby, amended, to take effect January 1, 1914, so as to read as follows:

SEC. 108. It shall be the duty of every owner, tenant, lessee, occupant, or person in charge of any and every building or place of business in the generally built-up portions of the city of New York forthwith to provide or cause to be provided, and